

DINNERLY



Taco Beef Pasta with Grated Cheddar



25 minutes



2 Servings

Combine two family faves, taco night and pasta night, in one delicious meal. Simmer beef mince and fragrant Tex Mex spices in a rich tomato sauce, toss through penne and top it off with cheese and spring onion.

WHAT WE SEND

- 1 tomato
- 1 spring onion
- 50g cheddar ⁷
- 200g penne pasta ¹
- beef mince
- 10g Tex-Mex seasoning ¹⁷

WHAT YOU NEED

- 2 garlic cloves
- 1 tsp olive oil
- 2 tbs tomato paste
- 1 tsp sugar

TOOLS

- medium saucepan
- box grater
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 895kcal, Fat 35.6g, Carbs 82.3g, Proteins 57.1g



1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Finely chop the **tomato**. Thinly slice the **spring onion**, keeping the white and green parts separate. Crush or finely chop **2 garlic cloves**. Coarsely grate the **cheese**.



2. Cook pasta

Cook the **pasta** in the pan of boiling water for 10 mins or until al dente. Drain.



3. Cook beef

Meanwhile, heat **1 tsp olive oil** in a medium deep frypan over high heat. Cook the **beef mince**, breaking up the lumps with a spoon, for 3-4 mins until browned. Add the **garlic**, **white part of the spring onion** and **Tex-Mex seasoning**, season with **salt and pepper** and cook, stirring, for 30 secs or until fragrant.



4. Simmer sauce

Add the **tomato**, **125ml (½ cup) water**, **2 tbs tomato paste** and **1 tsp sugar** to the beef mixture. Bring to the boil, then reduce the heat to medium and cook, stirring occasionally, for 5 mins or until slightly thickened. Stir in the **pasta**. Taste, then season with **salt and pepper**. Remove the pan from the heat.



5. Serve up

Divide the **pasta** among bowls (see Make it yours) and scatter over the **cheese** and **remaining spring onion**. Enjoy!



6. Make it yours

Fancy a pasta bake instead? Tip the pasta mixture into a baking dish, scatter over the cheese, then bake in a 200C oven for 8-10 mins until the cheese is melted. Scatter over the spring onion.